

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim1 (original): A process for producing a meat extract, which comprises a step for adding an emulsifier and a step for sterilizing by a UHT method.

Claim 2 (original): The process according to claim 1, wherein the emulsifier is selected from a group consisting of monoglycerin fatty acid ester, diglycerin fatty acid ester, sucrose fatty acid ester and sorbitan fatty acid ester.

Claim 3 (currently amended): The process according to claim 1-~~or~~2, wherein the meat extract is a clear meat extract.

Claim 4 (original): A method for improving preservation of meat extract, which comprises adding an emulsifier and sterilizing by a UHT method.

Claim 5 (original): The method according to claim 4, wherein the emulsifier is selected from a group consisting of monoglycerin fatty acid ester, diglycerin fatty acid ester, sucrose fatty acid ester and sorbitan fatty acid ester.

Claim 6 (currently amended): The method according to claim 4-~~or~~5, wherein the meat extract is a clear meat extract.

Claim 7 (currently amended): A meat extract obtainable by any of the process according to claim 1~~claims 1 to 3~~.